

## September '23 - Free from dairy

Sourdough & olive oil	5
Nocellara & Gordal olives	4.5
Boquerones, arbequina olive oil	6.5
Grilled friggiteli peppers, smoked salt	5.9
Cecina de Leon; Oak smoked & air dried beef thigh	5.7
Salame Finocchiona; Air dried pork belly & shoulder with fennel	5.7
<i>Selection of 3 artisan cured meats w/ cornichons &amp; guindillas</i>	14/18
-	
Alla Romana artichokes, Castelvetrano olive relish & pistachio	9.5
English courgette, Cantabrian anchovy, chilli <i>*no goat's cheese</i>	8.9
Fine beans, mustard & shallot vinaigrette, fine herbs	8.9
Heirloom tomatoes, pickled red onion, sherry vinegar	9.5
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Mojama, ajoblanco, grapes, picual olive oil	9.9
Cured Devon scallop, pickled fennel, granny smith, basil, mint	9.9
Cornish cuttlefish cooked over fire, sobrasada, tximitxurri	15.5
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Hereford beef bavette, Tropea onion, hazelnuts, jus <i>*no beurre noisette</i>	19.9
Iberico pork bellota secreto, Saturn peach, fennel & basil panzanella	23.5
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Cornish mid potatoes <i>*no butter</i>	5

## Dessert

Vegan chocolate & hazelnut truffles, sea salt	4
Wye valley strawberries, Italian meringue, elderflower, pistachio <i>*no cultured cream</i>	7.5

*Please let us know if you have allergies or dietary requirements.*

*We add a discretionary 10% service charge to every bill*

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Cecina de Leon; Oak smoked beef thigh, air dried, salty & smooth	5.7
Salame Finocchiona; Air dried pork belly & shoulder with fennel, aromatic & lean	5.7
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